

Served Dinners

All of our served dinners include a fresh garden salad topped with tomatoes, cucumber slices and our house dressing, seasonal vegetable, choice of potato (baked, oven roasted reds, au gratin) or rice pilaf, Seasons fried biscuits and home baked apple butter, choice of one dessert from dessert list, coffee and iced tea.

Filet Mignon 6 oz. cut- charbroiled	\$30	Brown County Pot Roast Our own slow-roasted recipe	\$18
Prime Rib of Beef 10 oz. cut of The Seasons' famous Prime Rib Au Jus	\$29	Roast Pork Tenderloin Slow roasted pork tenderloin with gravy	\$17
Country Fried Chicken A Seasons classic	\$18	Catfish Lightly breaded, deep fried to golden brown	\$18
Grilled Salmon 6 oz. fillet charbroiled, served with lemon dill butter	\$20	Chicken Alfredo Pasta tossed with creamy parmesan sauce with grilled chicken	\$17

Served Dinner Desserts

Fresh Fruit Cobbler, Chocolate Fudge Cake, Carrot Cake, Cheesecake with Cherry Topping, Seasonal Dessert

18% gratuity and 8% tax will be applied to all totals

Buffet Dinners

Our buffet dinners include a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, a side salad choice, a vegetable choice, a potato choice, Seasons famous Fried Biscuits and home baked Apple Butter, beverages (coffee and iced tea) and a dessert choice.

Harvest Buffet (minimum 25 guests) **\$18**

Select two of the following entrees:

Country Fried Chicken * Hoosier Ham
Brown County Pot Roast * Baked Cod * Smoked Pulled Pork
Chicken Breast Parmesan * Roast Pork Medallions
Vegetable Lasagna * Roast Turkey & Dressing

Gathering Buffet (minimum 25 guests) **\$20**

Select two of the following entrees:

Country Fried Chicken * Hoosier Ham
Brown County Pot Roast * Baked Cod * Grilled Salmon
Chicken Breast Parmesan * Roast Pork Medallions
Vegetable Lasagna * Beef Tips and Rice
Smoked Pulled Pork * Roast Turkey & Dressing

Celebration Buffet (minimum 25 guests) **\$23**

Select three of the following entrees:

Country Fried Chicken * Hoosier Ham * Baked Cod
Grilled Salmon * Brown County Pot Roast
Chicken Breast Parmesan * Vegetable Lasagna
Roast Pork Medallions * Beef Tips and Rice
Fried Shrimp * Barbequed Chicken * Smoked Pulled Pork
Roast Turkey & Dressing

18% gratuity and 8% tax will be applied to all totals

Seasons Classic Buffet (minimum 25 guests) **\$27**

Select three of the following entrees, plus choose two side salads, a potato and a vegetable. Includes a dessert assortment of: Chocolate Fudge Layer Cake, Cheesecake with Cherry Topping, Pecan Pie, Fruit Cobbler

Country Fried Chicken * Hoosier Ham
Brown County Pot Roast * Baked Cod * Grilled Salmon
Chicken Breast Parmesan * Roast Pork Medallions *
Vegetable Lasagna * Beef Tips and Rice
Fried Shrimp * Barbequed Chicken
Smoked Pulled Pork * Roast Turkey & Dressing
Barbequed Pork Ribs * Coconut Shrimp
Carved Prime Rib

Side Salads

Cole Slaw
Pea Salad
Cottage Cheese
Potato Salad
Waldorf Salad
Broccoli Salad
Pasta Salad

Potato

Mashed & Gravy
Baked
Oven Roasted
Reds
Garlic Mashed
Cheesy Au Gratin

Vegetable

Seasoned Green Beans
Buttered Corn
Italian Blend
Mixed Vegetables

Desserts

Fruit Cobbler Chocolate Cake Carrot Cake Brownies
Fresh sliced Fruit Tray Assorted Cookies Seasonal Dessert

18% gratuity and 8% tax will be applied to all totals

Specialty Buffets

Italian Buffet (minimum 25 guests) **\$19**

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Pasta Salad

Grilled Chicken Breast Parmesan

Meat or Vegetable Lasagna

Meatballs

Penne Pasta

Marinara and Alfredo Sauce

Steamed Vegetable Blend

Garlic Bread

Dessert Choice

Coffee and Iced Tea

Cookout (25 –75 guests) **\$23**

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Cole Slaw

Corn on the Cob

Baked Beans and Baked Potato

Grilled Ribeye Steak & Grilled Chicken Breast

Seasons fried biscuits and home baked apple butter

Dessert Choice

Coffee and Iced Tea

18% gratuity and 8% tax will be applied to all totals

Casual Cookout (minimum 25 guests) **\$15**

Cole Slaw and Potato Salad

Sliced Fresh Melon

Corn on the Cob

Baked Beans

Choice of two meats:

Hamburgers, Hot Dogs, Grilled Chicken Breast

Bratwursts, Pulled Pork

Also includes:

Buns and Condiments

Brownies or Cookies

Coffee and Iced Tea

Tex-Mex (minimum 25 guests) **\$14**

Taco Meat and Pulled Pork

Spanish Rice and Refried Beans

Chicken Enchiladas

Nacho cheese

Nacho chips and Flour Tortilla

Toppings Bar

Cookies or Brownies

Coffee and Iced Tea

18% gratuity and 8% tax will be applied to all totals

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Banquet & Catering Dinner Menu

2020

****Prices Subject to Change–
confirmed 90 days prior to event****

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